

CLAY CREEK™

VINEYARDS



2023 • CABERNET SAUVIGNON

LODI, CALIFORNIA

From our family to yours -
we happily share our favorite delectable wines made
with grapes from some of California's finest vineyards,
and bottled at our family's sustainable winery.
Bust out your favorite wine glass and pour yourself
a moment of pure California joy.

Wine

The 2023 Clay Creek Vineyards Lodi Cabernet Sauvignon bursts with aromas of peppercorn, blackberry and black cherry that mingle with subtle nuances of violet and charred oak. The palate is dominated by intense flavors of dark fruits, black currant, clove and spice. This dark and dense wine boasts bold tannin structure leading to a generous finish.

Vintage

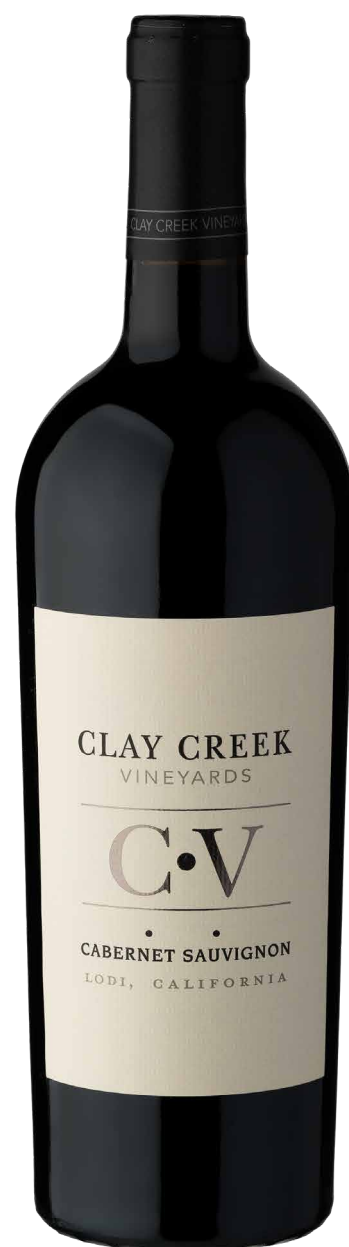
The 2023 vintage benefited from the unique climate that characterizes our vineyards, with temperatures ranging from just over 100°F (38°C) during the day to a cool 65°F (18°C) at night. Each evening, a crisp blanket of air settled over the vines, maintaining mild conditions through the morning hours before the warmth of the day returned. The inland valley's generous heat during the peak summer months supported optimal ripening, contributing to a harvest that showcased depth and balance.

Vineyards

The Lodi region's Mediterranean-like climate and sandy soils produce wines with intense color and rich, concentrated flavors. Lodi experiences warm days and nights that are cooled by the Pacific breezes funneling through the Carquinez Straits.

Winemaking

Picking decisions are based on winemaker evaluation, vineyard condition and proper flavor ripeness. The grapes are picked in the cool of the night, destemmed and slowly warmed to fermentation temperatures. After fermentation, a portion of the blend was racked into French and American oak for a minimum of 3 months, while another portion is maintained in stainless steel. This allows the winemaker blending options to craft the bold and structured wine.



Appellation: Lodi | Alcohol: 13.5% by Volume | Total Acid: 0.55g/100ml | pH: 3.75 | RS: 0.42g/100ml